

OREGON

Oregon
Convention
Center

Levy

MENU

2023 Food & Beverage Offerings

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2023 Food & Beverage Offerings



A LA CARTE BREAKFAST

Priced per dozen, minimum of 1 dozen per selection.

Housemade Breakfast Pastries

180 calories per serving

48.00 DZ

Housemade Goat Cheese Mini Scones

190 calories per serving

Goat Cheese, Rosemary, Thyme

48.00 DZ

Housemade Lemon Poppy Seed Mini Scones

180 calories per serving

48.00 DZ

Housemade Bacon Cheddar Mini Scones

230 calories per serving

48.00 DZ

Housemade Gluten Free Blueberry Muffins

140 - 290 calories per serving

54.00 DZ

Housemade Gluten Free Mini Choco Cherry Scones

140 - 290 calories per serving

54.00 DZ

ACTION STATIONS

All stations require two attendants at \$250.00 each.
Minimum of 200 guests, maximum of 500 guests.

Eggs Your Way Station GF

160 calories per 3 oz. serving

Fresh Herbs, Mushrooms, Sweet Peppers,
Applewood Smoked Bacon, Plum Tomatoes,
Tillamook Cheddar, Sautéed Onions, Green Onions

17.00 PP

Yogurt Parfait Station GF

300 calories per 6 oz. serving

Plain & Flavored Yogurt, Raspberries, Strawberries,
Blueberries, Blackberries, Mango, Spiced Granola

12.00 PP

Beignet Station

280 - 400 calories per 3 oz. serving

Fried Fresh Beignets, Snow Sugar

16.00 PP

Belgain Waffle Station

480 calories per 3 oz. serving

Belgian Waffles, Wild Berry Compote, Honeycomb
Butter, Maple Syrup, Whipped Cream

17.00 PP

Avocado Toast Station

644 calories per 2 oz. serving

Smashed Avocado with Lemon Juice & Maldon Salt,
Smoked Salmon, Soft Boiled Eggs, Tomato Slices,
Shaved Red Onions, Thick Cut Toast

19.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



CONTINENTAL BREAKFAST

Cascadia Continental VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea,
Orange Juice, Assorted Breakfast Pastries, Seasonal
Sliced Fruit
32.00

Northwest Continental VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea,
Orange Juice, Assorted Breakfast Pastries, Seasonal
Sliced Fruit, Whole Bananas
35.00

Willamette Continental VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea,
Orange Juice, Assorted Breakfast Pastries, Seasonal
Sliced Fruit, Whole Bananas, Individual Yogurt with
Granola Mix
38.00

ON THE GO BREAKFAST

Maximum of 250 guests.
Protein Box On The Go
110 - 680 calories per serving
Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried
Apricots, Cubed Cheddar Cheese, Herbed Cream
Cheese Spread
35.00 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



BREAKFAST TABLES

European Breakfast

110 - 1110 calories per serving

Breakfast Breads, Pastries & Spreads

Pain Au Chocolate Croissant, Banana Streusel Muffin, Local Honey Raisin Scones, Seasonal Oregon Fruit Jams, Sweet Butter

Portland Local French Bakery Bagels

Cream Cheese, Toaster Station

French Baguettes

Whole Grain Mustard

Artisan Cured Sliced Meats & Cheeses

Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress Groove, Smoked Gouda

Smoked Salmon

Capers, Chopped Egg, Sliced Red Onions, Tomatoes

Steel Cut Oatmeal V

Brown Sugar, Raisins, Cranberries, Pecans

Bob's Red Mill Smart Start Cereals

Fruit & Greek Yogurt

House Made Granola

Seasonal Sliced Fruits V, GF

Melons, Pineapple, Berries

Freshly Squeezed Juices V, GF

Orange, Grapefruit, Apple

Milk

Whole, 2%, Skim

Portland Coffee Roasters Regular, Decaf and Assorted Hot Tea

56.00 PP

Rise & Shine

50-1310 calories per serving

Baker's Basket of Pastries

Croissants, Muffins, Whipped Butter, Fruit Preserves

Sliced Seasonal Fruit V, GF

Bacon & Sausage

Applewood Smoked Bacon, Chicken Apple Sausage

Scrambled Eggs GF

Breakfast Potatoes V, GF

Beverages

Orange Juice, Portland Coffee Roasters Coffee, Decaf, Hot Teas

45.00 PP

TABLE ENHANCEMENTS

Add one of the enhancements to your continental or breakfast table, 25 guest minimum.

Tomato & Basil Egg Scramble GF

91 calories per 4 oz. serving

Scrambled Eggs, Tomato, Chiffonade Basil

10.00 PP

Chicken & Mushroom Frittata GF

325 calories per 4 oz. serving

Chicken, Mushroom, Spinach & Potato Frittata, Heirloom Tomato Relish, Applewood Bacon

15.00 PP

Leek & Asparagus Egg Tart

280 calories per 4 oz. serving

Caramelized Leek & Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney

12.00 PP

Pulled Pork & Egg Enchiladas

480 calories per 4 oz. serving

BBQ Pulled Pork, Scrambled Eggs, Green Onions, Chihuahua Cheese, Tomatillo Salsa, Red Radish

15.00 PP

Roasted Vegetable Frittata VEG, GF

300 calories per 4 oz. serving

Egg, Roasted Vegetables, Pepper Jack, Pomodoro Sauce, Fried Green Tomatoes

15.00 PP

Egg White Frittata GF

120 calories per 4 oz. serving

Egg Whites, Roasted Vegetables, Pepper Jack, Shiitake Mushrooms, Spinach, Tomato Relish

16.00 PP

Quinoa Rice Pudding V, GF

450 calories per 3 oz. serving

Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings

13.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED BREAKFAST

Served with freshly squeezed orange juice, regular coffee, decaf coffee and hot teas.

Classic Benedict

Canadian Bacon, Tomatoes, Hollandaise, Breakfast Potatoes, Plum Tomato

53.00

Smoked Salmon Benedict

Asparagus, Citrus Hollandaise, Breakfast Potatoes, Plum Tomato

55.00

All American GF

Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoke Bacon, Sage Pork Sausage

44.00

Scrambled Organic Eggs GF

Mexican Style Scrambled Eggs, Jalapeno, Onion, Tomato, Green Chile Cheddar Potatoes, Salsa Verde, Plum Tomato

38.00

Scrambled Eggs GF

Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

38.00

Cinnamon Brioche French Toast

Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

38.00

Braised Brisket Tostada GF

Cumin-Braised Brisket, Scrambled Eggs, Refried Black Beans, Green Chile Cheddar Potatoes, Salsa Verde

55.00

Rancho Natural Chicken Chorizo & Egg Taquitos

Green Chile Salsa, Breakfast Potatoes with Cotija, Ranchero Style Beans

46.00

Egg White Frittata VEG, GF

Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

39.00

Roasted Vegetable & Pepperjack Frittata GF

Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

42.00

Steak & Eggs GF

Sirloin Steak, Potato Hash, Scrambled Eggs, Hot Cactus Salsa, Broiled Parmesan Tomato

56.00

PLATED ENHANCEMENTS

Add one of the enhancements to your plated breakfast, 25 guest minimum.

Sliced Seasonal Fruit Plate V, GF

9.00

Granola Parfait, Berries, Yogurt VEG

14.00

Cheese Blintzes Strawberry Marmalade VEG

12.00

Turkey Sausage Links (2) GF

8.00

Applewood Smoked Bacon (2) GF

6.00

Home-Style Mashed Potatoes VEG, GF

8.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



BLUE STAR[®]

DONUTS + COFFEE

Party Bites! ^(V)

Cinnamon, Vanilla, All Natural Sprinkles, Signature Vanilla Cake

Portland Coffee Roasters Regular and Decaf Coffee

20.00 PP

Orange Dreamsicle Donut Bites! ^(V)

Orange Oil, Vanilla Bean Paste, Vanilla Cake

Portland Coffee Roasters Regular and Decaf Coffee

20.00 PP

Chocolate Truffle Donut Bites! ^(V)

Chocolate Fleur De Sel, Cocoa, Chocolate Cake

Portland Coffee Roasters Regular and Decaf Coffee

20.00 PP

Seasonal Flavors Available Upon Request

Minimum Order Details:

70-139 ppl - (1) Flavor

140-209 ppl - (2) Flavors

210 + ppl - (3) Flavors



(V) vegan

A LA CARTE

Individual Yogurts

20-30 calories per serving

8.00 EA

Fresh Fruit, Granola & Yogurt Parfait

300 calories per serving

11.00 EA

Hard Boiled Eggs, Shelled

80 calories per serving

36.00 DZ

Granola Bars

190 calories per serving

39.00 DZ

Energy Bars

150 calories per serving

57.00 DZ

Full Size Candy Bars

80-400 calories per serving

41.00 DZ

Whole Fresh Fruit

60-110 calories per serving

42.00 DZ

Mini Fruit Skewers

90 calories per serving

48.00 DZ

Individual 3oz Trail Snacks

260 calories per serving

38.00 DZ

Individual 3oz Sweet Snacks

50-180 calories per serving

36.00 DZ

Individual 2oz Boxed Raisins

130 calories per serving

26.00 DZ

Kettle Chips

150 calories per serving

51.00 DZ

BY THE POUND

One pound serves 10-12 people

Mixed Nuts

290 calories per serving

48.00 LB

Mini Pretzels, Bulk

170 calories per serving

32.00 LB

Lemon Herb Hummus & Pita Chips

190-390 calories per serving

49.00 LB

Kettle Chips & Dip

150-390 calories per serving

45.00 LB

Tortilla Chips & Salsa

15-245 calories per serving

40.00 LB

BAKED GOODS, BY THE DOZEN

Bagels & Cream Cheese

360-530 calories per serving

49.00 DZ

Assorted Cookies

40 calories per serving

45.00 DZ

Double Chocolate Brownies

112 calories per serving

48.00 DZ

Lemon Bars

150 calories per serving

40.00 DZ

(V) vegan | (GF) gluten friendly | (VEG) vegetarian





BREAK PACKAGES

Oregon Mountain Mix
50 - 100 calories per 3 oz. serving

Create Your Own Trail Mix
M&M® Candy, Almonds, Raisins, Gummy Bears,
Roasted Peanuts, White and Dark Chocolate Chips,
Dried Bananas, Dried Apricots

Bottled Water

Assorted Flavored Seltzer Water

21.00 PP

Cupcake Afternoon
70 - 90 calories per 2 oz. serving

Assorted Mini Cupcakes
Silky Vanilla, Rich Red Velvet, Chocolaty Chocolate

Bottled Water

Assorted Flavored Seltzer Water

22.00 PP

Dipped Junk Food
50 - 1200 calories per serving

Dark Chocolate
Marshmallows, Pretzels, Cookies, Rice Crispy Treats,
Strawberries, Pineapples, Chips, Cinnamon Sugar
Churros, Bacon

Bottled Water

Assorted Flavored Seltzer Water

27.00 PP

Down Home
120 - 130 calories per 2 oz. serving

Brownies & Blondies
Oreo® Crusted Fudge Brownies, M&M's® Topped
Rich White Chocolate Blondies

Bottled Water

Assorted Flavored Seltzer Water

19.00 PP

Southwest Snack
120 - 230 calories per 2 oz. serving

Chips & Dips
House Made Tortilla Chips, Melted Cheese Sauce,
Tomato Salsa, Guacamole

Bottled Water

Assorted Flavored Seltzer Water

21.00 PP

Willamette Garden Bounty V, GF
50 - 250 calories per 2 oz. serving

Crudit  Platter
Celery Sticks, Baby Carrots, Squash, Cucumber,
Zucchini, Chipotle Ranch, Red Pepper Hummus

Bottled Water

Assorted Flavored Seltzer Water

23.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



BREAK PACKAGES

continued

Brain Food

80 - 220 calories per serving

Snack Assortment

Date Nut Truffles, Mini Oregon Trail Cookies, Vegan & Gluten Free Oat Bars, Trail Mix

Bottled Water

Assorted Flavored Seltzer Water

20.00 PP

Candy

50 - 180 calories per 2 oz. serving

Sweet Shooters

Gummy Bears, M&M's®, Reese's Pieces, Skittles®, Jelly Beans, Chocolate Covered Raisins

Bottled Water

Assorted Flavored Seltzer Water

35.00 PP

"Love Oregon" Package

80 - 120 calories per serving

Oregon Inspired Assorted Treats

Chai Spiced Oregon Cookies, Marionberry Tarts, Gluten Free Espresso Brownies

Bottled Water

Assorted Flavored Seltzer Water

20.00 PP

Chocolate Fix

140 - 320 calories per serving

Assorted Chocolate Treats

Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzels

Bottled Water

Assorted Flavored Seltzer Water

19.00 PP

Cookie & Brownie Break

140 - 320 calories per serving

Assorted Fresh Baked Cookies

Chocolate Brownies

Bottled Water

Assorted Flavored Seltzer Water

22.00 PP

Soft Pretzel Break

108-150 calories per serving

Soft Pretzel Sticks

Nacho Cheese, Whole Grain Mustard, Yellow Mustard

Bottled Water

Assorted Flavored Seltzer Water

22.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

CHEF TABLES

Served with Iced Tea and Water.

Fiesta Mexicana Table

40 - 1460 calories per 4 oz. serving

Wild Rice & Orange Zest Salad V, GF

Candied Pecans

Cilantro, Bell Pepper, Orange & Jalapeño Salad V, GF

Pollo & Carnitas GF

24 Hour Pulled Chicken & Pork

Tamarind Glazed Grilled Skirt Steak GF

Spinach & Cilantro Green Rice V, GF

Salsas & Condiments

Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled Corn & Black Bean Salsa, Shredded Cheese, Sour Cream, Chili Sauce

Taco Shells

Warm Flour Tortillas

Cinnamon Sugar Churros

Layered Chocolate Cake

54.00 PP

Soup & Salad Table

40 - 560 calories per 5 oz. serving

Choice of Two Soups

Roasted Corn Chowder, Creamy Butternut Squash, Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla

Mixed Seasonal Greens

Cucumbers, Roasted Peppers, Red Onions, Tomatoes, Olives, Mushrooms, Bacon Crumbles, Diced Ham, Turkey, Cheddar, Feta, Shaved Asiago, Cornbread Croutons, Balsamic Vinaigrette and Buttermilk Herb Ranch

Bread & Crackers

Rolls, Gourmet Crackers

Fresh Fruit Tarts

52.00 PP

Urban Cowboy Table

80 - 780 calories per 4 oz. serving

Baby Mixed Greens GF

Cracked Mustard Vinaigrette, Buttermilk Herb Ranch

Mustard Potato Salad

Rotisserie BBQ Chicken

Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce

Smoked Brisket

Honey BBQ Sauce

Pecan Smoked Peppered Sausage

Bourbon BBQ Sauce

Roasted Corn GF

Chile Lime Butter

Three Cheese Mac N' Cheese

Jalapeño Cornbread & Buttermilk Biscuits

Whipped Butter

Chocolate Bourbon Pecan Tarts

White Choco Blondies

57.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



CHEF TABLES

continued

Bridge City Table

10 - 1410 calories per serving

Mediterranean Salad GF

Artichoke Hearts, Feta Cheese, Kalamata Olives, Sun Dried Tomatoes, Roasted Red and Yellow Bell Peppers, Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens and Xeres Vinaigrette

Orzo Salad

Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese

Herb Roasted Potatoes V, GF

Chicken Saltimbocca GF

Prosciutto, Sage, Pan Jus

Salmon GF

Tomato, Basil, Garlic, Gremolata

Garlic Breadsticks

Tiramisu

Cannoli

55.00 PP

Sandwich Grab & Go

10 - 1560 calories per serving

Turkey & Havarti on Multi-Grain

Chicken Caesar Wrap

Veggie Wrap

Bag of Chips

Mandarin Orange

Cookie

Bottled Water, Assorted Flavored Seltzer Water

46.00 PP

Taste of Delhi Table

10 - 1260 calories per serving

Cucumber Tomato Salad GF

Raita Dressing

Tandoori Chicken Wings GF

Yogurt Sauce

Lamb Curry GF

Potato, Eggplant

Gobi Aloo Potato & Cauliflower Curry V, GF

Vegetarian Samosa

Tamarind & Mango Chutney

Ginger Basmati Rice V, GF

Naan Bread

Seasonal Fruit GF

Marinated in Honey & Mint

52.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian





ACTION STATIONS

Minimum of 100 guests per action station. All action stations **require two** attendants at \$225.00 each.

Tandoori Station

60 - 790 calories per 3 oz. serving

Chicken Tikka GF

Tandoori Jhinga, Paneer & Naan

Prawns, Cheese, Bread

Relish, Dips & Chutney

26.00 PP

Flavors of India Station

260 calories per 6 oz. serving

Palak Paneer VEG

Malai Kofta

Tava Fry Vegetables

Basmati Rice V, GF

Tandoori Naan

Bread

39.00 PP

Heirloom Tomato Action Station

60 - 300 calories per 2 oz. serving

Sliced To Order Heirloom Tomatoes GF

Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic

25.00 PP

Chef Allan's Mac & Cheese Station

390 - 740 calories per 3 oz. serving

Tillamook Cheddar Mac

Cavatappi, Tillamook Cheddar Sauce

Smoked Bacon & Roasted Poblano Mac

Cavatappi, Point Reyes Cheese Sauce

Rock Shrimp & Corn Mac

Cavatappi, Sun-Dried Tomato Sauce

28.00 PP

Mini Slider Station

70-550 calories per serving

Prime Beef Mini Burger

Rogue Creamery Blue Cheese, Cipollini Onions

Mini Vegetable & Grain Burger

Condiments

Pickles, Ketchup, Whole Grain Mustard, Mayo, Barbeque Sauce

Brioche Buns

26.00 PP

BOARDS

Boards serve approximately 50 guests.

Charcuterie Board

60 - 310 calories per 2 oz. serving

Sliced Meats & Cheeses

Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone

Accoutrements

Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks

Prosciutto Rolls

Prosciutto di San Daniele, Briar Rose Goat Cheese Mousse, Balsamic Crema

Roasted & Grilled Vegetables

Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash

Sliced Seasonal Melon

Sun-Dried Tomato Hummus

Pita Bread

Dressings

Extra Virgin Olive Oil, Aged Balsamic Vinegar

1100.00 EA

Cheese Board

30-270 calories per 1 oz. serving

Imported & Local Northwest Cheeses, Candied Apricots, Roasted Hazelnuts, Grapes on the Vine, Rustic Bread & Crackers

900.00 EA

Seasonal Crudit  Board

30-270 calories per 1 oz. serving

Fresh Garden Vegetables, Lemon & Herb Hummus

600.00 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



ACTION STATIONS

continued

Gourmet Hot Chocolate Bar Station

210 - 420 calories per serving

Drinking Chocolate

Dark Chocolate, Milk Chocolate or White Chocolate

Toppings

Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

16.00 PP

Toasted S'mores Action Station

159 - 290 calories per serving

Torched To Order Housemade Marshmallows

Chocolate Accoutrements

18.00 PP

Ice Cream Sundae Bar Station

320 - 740 calories per serving

Tillamook Ice Cream

Assorted Ice Cream Toppings

Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbs, Brownie Pieces

19.00 PP

BOARDS

continued

Gourmet Dessert Board

Chef's Selection of Sweet Bites

650.00

Dessert Board

80 - 440 calories per serving

Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel

700.00

Vegan Dessert Board V, GF

80 - 140 calories per serving

Pate de Fruit, Date Truffles, Chocolate Bark

750.00

Candyland Board

110 - 180 calories per serving

Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

700.00

Portlandia Board

80 - 120 calories per serving

Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

700.00

DON'T FORGET

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular & Decaf Coffee

90.00 GL

Choice of Hot Teas

0 calories per 12 oz. serving

90.00 GL

Additional Milk Alternatives

Available upon request for an additional charge

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

HOT HORS D'OEUVRES

Priced per dozen, minimum of 4 dozen per selection.

Dungeness Crab Cake

160 calories per serving
Shaved Fennel, Mango Cilantro Salsa
86.00

Bacon Wrapped Scallops GF

110 calories per serving
Verjus Reduction
86.00

Lamb Lollipop GF

370 calories per serving
Mint Yogurt Aioli
74.00

Wild Mushroom Risotto & Fontina GF, VEG
Cheese Fritter

90 calories per serving
Roasted Garlic Nage
55.00

Spanakopita

60 calories per serving
Spinach, Feta Cheese Triangles
48.00

Mini Beef Wellington

110 calories per serving
Horseradish Aioli
57.00

COLD HORS D'OEUVRES

Priced per dozen, minimum of 4 dozen per selection.

Watercress & Smoked Salmon Mousse GF

70 calories per serving
57.00

Curried Chicken Salad

10 calories per serving
Phyllo Cup
50.00

Boursin & Cucumber Cup GF, VEG

100 calories per serving
46.00

Roast Beef & Horseradish Crostini

210 calories per 1 oz. serving
56.00

Roasted Beet Cup VEG, GF

150 calories per serving
Roasted Beets, Goat Cheese Curd, Crushed
Hazelnuts, Corn Cup
56.00

Avocado & Tomato Bruschetta V

180 calories per serving
Basil, Jalapeño, Cracked Pepper
50.00

Seared Rare Albacore Tuna GF

210 calories per serving
Caper Crème Fraiche, Corn Cup
62.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian





PLATED A LA CARTE SIDE SALADS

Enhance your entrée by pairing it with a salad.

Panzanella Salad

560 calories per 4 oz. serving

Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette

10.00

House Salad V, GF

106 calories per 4 oz. serving

Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette

8.00

Grilled Peach Salad GF

480 calories per 4 oz. serving

Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette

11.00

Roasted Beet Salad V, GF

360 calories per 4 oz. serving

Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette

11.00

Chardonnay Pear Salad

320 calories per 4 oz. serving

Lamb's Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette

11.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED SALAD ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Pearl District Chicken Salad GF

470 calories per 4 oz. serving

Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise & Castelvetrano Olives, Marionberry Vinaigrette

37.00

Roasted Butternut Squash Salad V, GF

310 calories per 4 oz. serving

Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

32.00

Fattoush Market Salad VEG

960 calories per 4 oz. serving

Spinach, Kale, Chopped Red & Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint & Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette

32.00

Beef & Roasted Corn Salad GF

680 calories per 4 oz. serving

Beef, Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette

39.00

Roasted Beef Tenderloin Salad GF

680 calories per 4 oz. serving

Beef Tenderloin, Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette

44.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED LUNCH ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Taleggio Cheese Stuffed Chicken GF

1240 calories per 8 oz. serving
Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce

46.00

Chicken Rollatini

1340 calories per 8 oz. serving
Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

46.00

Short Rib Tagine

1030 calories per 6 oz. serving
Spiced Date & Orange Couscous, Tagine Sauce

55.00

Grilled Apricot Glazed Salmon GF

590 calories per 6 oz. serving
Wilted Spinach, Pommes Aligot, Orange & Grapefruit Reduction

Market Price

Roasted Herb Chicken GF

1050 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

46.00

Blackened Grilled Hanger Steak GF

680 calories per 6 oz. serving
Smoked Mushroom & Leek Ragout

50.00

Five Spice Marinated Chicken GF

560 calories per 8 oz. serving
Roasted Ruby & Golden Beets, Brown Rice, Fresh Lime & Lemon Grass, Steamed Edamame, Flaked Sea Salt & Black Garlic

47.00

Salmon Three Ways GF

590 calories per 4 oz. serving
Poached Salmon & Dill Crème Fraiche, Salmon Mi Cuit, Salmon Roe, Salmon Tartare

Market Price

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED DINNER ENTRÉES

Served with assorted rolls, whipped butter, regular coffee, decaf coffee and hot tea.

Miso Sake Glazed Sea Bass GF

520 calories per 6 oz. serving

Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce

Market Price

Seared Salmon GF

590 calories per 6 oz. serving

Quinoa & Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

Market Price

Seared Draper Valley Chicken Breast GF

1050 calories per 8 oz. serving

Broccolini, Roasted Mushroom with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus

55.00

Braised Short Ribs

1020 calories per 4 oz. serving

Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

60.00

Petite Filet Mignon GF

860 calories per 4 oz. serving

Yukon Gold Potato & Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi

63.00

All Natural Cascade Farms Braised Short Ribs GF

1180 calories per 6 oz. serving

Funnel Chanterelles, Celery Root Mash, Pickled Walla Walla Onions, Porcini Red Wine Nage

59.00

Peppercorn Crusted Beef Filet Mignon

770 calories per 7 oz. serving

Forest Mushrooms, Blue Potato Pommes Fondant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne

67.00

Roasted Tuscan Style Chicken GF

950 calories per 8 oz. serving

Artichoke, Fingerling Potato & Tuscan Kale Hash, Smoked Tomato Sauce

50.00

Pan Seared Snapper Filet GF

480 calories per 7 oz. serving

Braised Kale & Quinoa, Lemon Beurre Blanc

Market Price

Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod GF

1350 calories per 8 oz. serving

Vegetable Escabeche

Market Price

Textures of Pink Peppercorn Crusted Pork Tenderloin, Potato Wrapped Spigola GF

1250 calories per 8 oz. serving

Roasted Broccolini with Cannellini Bean Ragout

58.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED VEGETARIAN, VEGAN & GLUTEN FRIENDLY ENTRÉES

Price is based on your highest priced selected entrée.

Black Bean Quinoa Cake **V, GF**

350 calories per 5 oz. serving

Caramelized Artichokes & Roasted Squash Hash

House Made Butternut Squash Ravioli **VEG**

660 calories per 5 oz. serving

Willamette Valley Chard, Oyster Mushrooms, Truffle
Crème, Sage Oil

Three Bean Cassoulet **VEG**

260 calories per 5 oz. serving

Confit Butternut Squash, Bloomsdale Spinach, Puff
Pastry Crisp

Vegetable Ratatouille **VEG**

340 calories per 6 oz. serving

Eggplant, Seasonal Squash, Pomme Anna, Buffalo
Mozzarella Smoked Tomato Ragu

Masa Harina Tamale **V**

720 calories per 6 oz. serving

Grilled Nopales, Charred Corn, Black Beans, Chiles,
Queso Fresco Corn Milk

Pomegranate Tabbouleh **V**

420 calories per 4 oz. serving

Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur
Wheat, Grapefruit Citronette

Hazelnut Paella **V, GF**

430 calories per 4 oz. serving

Arborio, Spanish Olives, Toasted Hazelnuts, Fresh
Herbs, Vegetable Stock

Spiced Root Vegetable Hash **V, GF**

350 calories per 4 oz. serving

Carrots, Golden Beets, Parsnips, Butternut Squash,
Red Wine Vinaigrette, Toasted Spices

Masoor Dal **V, GF**

360 calories per 4 oz. serving

Red Lentils, Brown Rice, Baby Spinach, Garam
Masala, Plum Tomatoes, Cilantro, Vegetable Broth

Tuscan Lentil Stew **V, GF**

310 calories per 4 oz. serving

Wilted Baby Kale, Red Potatoes, Red Lentils, Celery,
Onions

Black Bean Lentil Salad **V, GF**

310 calories per 4 oz. serving

Green Lentils, Black Beans, Diced Tomatoes, Red
Onions, Red Bell Peppers, Cilantro, Cumin-Lime
Vinaigrette

Warm Butternut Squash & Farro Salad **V, GF**

380 calories per 4 oz. serving

Baby Kale, Dried Cranberries, Roasted Hazelnuts

Raw Vegetable Salad **V, GF**

310 calories per 4 oz. serving

Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill,
Lemon Vinaigrette

Roasted Chickpea Ratatouille **V, GF**

320 calories per 4 oz. serving

Eggplant, Artichoke, Zucchini, Yellow Squash, Red
Onions, Garbanzo Beans, Fresh Herbs, Tomato
Sauce, Roasted Brussels Sprouts & Pomegranate

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED DESSERTS

Blood Orange Chocolate Cake

45 calories per serving

Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit

14.00

Lemon Elderflower Cheesecake GF

320 calories per serving

Mascarpone Cheesecake, Gluten Friendly Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

14.00

Chocolate Hazelnut Bombe

70 calories per serving

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

12.00

Marionberry S'mores

160 calories per serving

Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries

14.00

Riesling Apple Cheesecake GF

360 calories per serving

Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread

12.00

Triple Chocolate Panna Cotta

570 calories per serving

Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries

11.00

S'mores

450 calories per serving

Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff

11.00

Passionfruit Panna Cotta

570 calories per serving

Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel

14.00

Lemon Meringue

250 calories per serving

Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries

12.00

Sweet & Salty

100 calories per serving

Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts

12.00

Strawberry Pistachio Cake

310 calories per serving

Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream

11.00

Chocolate Orange Buttermilk Cake

570 calories per serving

Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

11.00

Raspberry Lemon Poppy Seed Cake

760 calories per serving

Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries

10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

A LA CARTE DESSERTS

Priced per dozen, minimum of 4 dozen per selection.

Marionberry Tarts

80 - 160 calories per serving
Marionberry Curd, Toasted Meringue

48.00 DZ

S'mores Bites

80 - 160 calories per serving
Chocolate Pot De Crème, Graham Cracker, Fluff

48.00 DZ

Crème Brûlée

80 - 160 calories per serving
Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries

48.00 DZ

Chocolate Cake Bites

140 calories per serving
Chocolate Cake, Chocolate Ganache

48.00 DZ

Chocolate Coffee Mousse Cups GF

140 calories per serving
Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

48.00 DZ

Chocolate Caramel Tarts

120 calories per serving
Caramel, Chocolate Ganache, Caramel Crispies

42.00 DZ

Lemon Tarts

70 calories per serving
Lemon Curd, Toasted Meringue

42.00 DZ

Lemon Bars

50 calories per serving
Lemon Curd, Shortbread Base

40.00 DZ

Hazelnut Biscotti

40 calories per serving - nut free option available
Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts

42.00 DZ

Chocolate Truffles GF

140 calories per serving
Choice of Caramel, Coffee, Coconut, or Strawberry Filling

36.00 DZ

Double Chocolate Brownies

112 calories per serving
Chocolate Brownie, Chocolate Ganache

42.00 DZ

White Chocolate Blondies

80 calories per serving
White Chocolate Ganache, Caramel Crispies

42.00 DZ

Custom Shortbread Cookies

45 calories per serving
Vanilla Shortbread Cookies, Custom Design/Logo

72.00 DZ ++
pricing may vary based on design complexity

Custom Logo Cupcakes

70 calories per serving
Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Logo

84.00 DZ ++
pricing may vary based on design complexity

Chocolate Date Truffles V, GF

130 calories per serving
Date & Nut Truffles, Shredded Coconut

42.00 DZ

Pâte De Fruit V, GF

100 calories per serving
Soft Fruit Candy, Sugar

36.00 DZ

Gluten Free Townie Brownies GF

148 calories per serving
Gluten Friendly Chocolate Brownies, Espresso Ganache

48.00 DZ

Berry Cheesecake Bites

110 - 130 calories per serving GF option available
Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries

36.00 DZ

Oregon Chai Cookies

50 calories per serving
Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

42.00 DZ

Chocolate Dipped Strawberries GF

120 - 140 calories per serving
Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle

42.00 DZ

Assorted Cookies

40 calories per serving
Chocolate Chip, Oatmeal Raisin, Snickerdoodle

45.00 DZ

Gluten Free Cookies V, GF

148 calories per serving
Chocolate Chip or Assorted, Individually Packaged

48.00 DZ

Mini Cupcakes

70 calories per serving, 2 dozen minimum
Vanilla, Chocolate, or Red Velvet

40.00 DZ

French Macaroons GF

280 calories per serving
Assorted Flavors

48.00 DZ



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BEVERAGES

Iced Tea

2-100 calories per 12 oz. serving

Lemon Wedges

62.00 GL

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular & Decaf Coffee

90.00 GL

Choice of Hot Teas

0 calories per 12 oz. serving

90.00 GL

Infused Lemonade

10 - 200 calories per 12 oz. serving

Classic, Basil, Blackberry, Strawberry

64.00 GL

Infused Water

10 - 50 calories per 12 oz. serving

Blackberry Lemon, Mint Cucumber, Mixed Melon

42.00 GL

Juice by the Gallon

10 - 200 calories per 12 oz. serving

Orange, Apple, Cranberry

69.00 GL

Bottled Juices

140 - 290 calories per serving

7.00 EA

Happy Mountain Kombucha

30 - 60 calories per serving

7.00 EA

Soft Drinks

0 - 120 calories per 12 oz. serving

Pepsi, Diet Pepsi, Sierra Mist

5.50 EA

Flavored Seltzer Water

0 calories per serving

5.50 EA

Bottled Water

0 calories per serving

Path Water

5.00 EA

Perrier

0 calories per 11 oz. serving

Sliced limes

6.00 EA

Rock Star Energy Drinks

10 - 145 calories per serving

Regular, Sugar Free

8.00 EA

Water Cooler Rental

0 calories per serving

Includes 5 Gallon Water Jug

70.00 EA

5 Gallon Water Jug

0 calories per serving

65.00 EA

Additional Milk Alternatives

60-131 calories per serving

3.00 PP

BAR SELECTIONS

Please ask your catering manager for current selections.

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a \$225 bartender fee with a four (4) hour minimum, each additional hour is \$56.25

Local Wine

12.00 PER GLASS

Premium Local Wine

15.00 PER GLASS

Cocktails

12.00

Premium Cocktails

14.00

Signature Cocktails

15.00

Local Craft Beer

10.00

Domestic Beer

8.00

Local Craft Cider

10.00

Hard Seltzer

9.00



OREGON

Oregon
Convention
Center

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Levy

THOUSAND
DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering **The Levy Difference.**

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS

There is a \$100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional \$75 charge for each over- set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTEES

Prices quoted in the menu do not include the 23% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 15% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$56.25 per hour.

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EVENT TIMELINE

Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

DIETARY RESTRICTIONS

We understand your guests may have different dietary restrictions, please communicate those needs (14) full calendar days prior to the event to your Catering Sales Manager and we will do our best to accommodate those needs. We are pleased to offer a variety of Gluten Free and Nut Free options on both our food and beverage menu. We are not a Gluten Free or Nut Free facility and although we have processes in place to minimize cross contamination we cannot ensure that cross contamination will never occur.

ALCOHOL REQUIREMENTS

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (14) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is \$50,000 for the whole event).

Living
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